



ESTIA NAPLES PRIVATE EVENTS

CONTACT US:

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E-mail: events@estiarestaurant.com

(Please specify for the Naples location when contacting)

Website: estiarestaurant.com

Address: 8990 Fontana Del Sol Way, Naples, FL 34109

FREQUENTLY ASKED QUESTIONS:



DO YOU OFFER A PRIVATE EVENT SPACE?

— At Estia Naples, we have a few private space options. Our Wine Room can seat up to 20 guests between two tables (or 18 guests with A/V). Our Banquet Room can seat up to 54 guests. The Wine Room and Banquet Room together can seat up to 75 guests. And our outdoor patio can seat up to 150 guests. For groups of 14 or less, you can dine in our main dining room with a fixed menu or ala carte.

Wine Room F&B minimum: \$1,500 (before taxes and private dining fees are added)

Banquet Room F&B minimum: \$2,500 (before taxes and private dining fees are added)

Patio Buyout: Please refer to event manager as the rate changes based on day of week and season

HOW MUCH WILL A FULL VENUE BUYOUT COST?

— A full buyout varies on the time and date of the event. Estia can provide you with this amount.

CAN WE HAVE OUR OWN DJ PLAY MUSIC AT OUR EVENT, OR CAN WE MAKE OUR OWN PLAYLIST?

— Due to the semi-private format, your event will share the same audio that Estia is playing at that time. Therefore, only a full venue buyout will permit your own audio to be played.

DO YOU OFFER VALET PARKING?

— Yes, complimentary valet parking is available by our entrance.

CAN I BRING A CAKE?

WHAT ARE THE PRIVATE DINING FEES?

— Food, beverages, and other services provided by Estia will be subject to state and local taxes along with a 22% private dining fee. This consists of a 18% service fee that will be distributed to the servers, bartenders, and support staff. You can add or subtract the service fee on the day of your event. This fee also includes a 4% administrative fee on the grand total, which does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. It is a non-negotiable fee.

WHEN IS MY FINAL GUEST COUNT DUE?

— The final guaranteed amount must be confirmed 2 business days prior to your event. The final guest count is to be charged unless exceeded on the day of your event. If you fail to provide a final guest count, it will be based on the confirmation letter.

WHEN IS MY MENU SELECTION DUE?

— Menus must be confirmed at least 2 weeks prior to a booked event with a banquet order form requiring your signature. All of our menus can be customized specifically for your event.

WHAT IS YOUR CANCELLATION POLICY?

— A cancellation fee will be charged to the card listed on your confirmation letter. Please refer to your confirmation letter for our policy.

ESTIA'S EVENT SPACES



WINE ROOM

Capacity: 20 Guests (18 with A/V)



BANQUET ROOM

Capacity: 54 Guests



WINE ROOM + BANQUET ROOM

Capacity: 75 Guests



OUTDOOR PATIO

Capacity: 150 Guests

Please reach out to event manager regarding capacity for standing cocktail style events.

GROUP MENU

\$55 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara and parsley aioli

SALATA

To be served family style:

ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

ENTREES

Guest to select one of the following:

FISH OF THE DAY

Chef's daily choice of fish served with spanakorizo

MOUSSAKA

A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes topped with a kefalograviera bechamel

ARTICHOKE KEBAB

Lemon aioli, chili oil, served with a side of spanakorizo

CHICKEN

Half chicken, feta brined, caramelized onion yogurt

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts

BEVERAGES

COFFEE & HOT TEA INCLUDED

GROUP MENU

\$65 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara and parsley aioli

SALATA

To be served family style:

HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

ENTREES

Guest to select one of the following:

SEA BASS

European sea bass, lemon, capers, spanakorizo

CHICKEN

Half chicken, feta brined, caramelized onion yogurt

LAMB SHANK

Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta

ARTICHOKE KEBAB

Lemon aioli, chili oil, served with a side of spanakorizo

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts

BEVERAGES

COFFEE & HOT TEA INCLUDED

GROUP MENU

\$75 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPREAD PIKILIA

Traditional Greek spreads including tzatziki, melitazano, and htpiti, served with grilled pita

SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki

CHEESE SAGANAKI

Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara and parsley aioli

SALATA

To be served family style:

HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

ENTREES

Guest to select one of the following:

SEA BASS

European sea bass, lemon, capers, spanakorizo

CHICKEN

Half chicken, feta brined, caramelized onion yogurt

FAROE ISLAND SALMON

Charcoal grilled with ladolemano, capers, and spanakorizo

LAMB SHANK

Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts

BEVERAGES

COFFEE & HOT TEA INCLUDED

GROUP MENU

\$95 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPREAD PIKILIA

Traditional Greek spreads including tzatziki, melitazano, and htpiti, served with grilled pita

FRIED CALAMARI

Tender calamari, lightly fried, served with marinara and parsley aioli

OCTOPODI

Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil

CRAB CAKES

Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli

SALATA

To be served family style:

HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

ENTREES

Guest to select one of the following:

SEA BASS

European sea bass, lemon, capers, spanakorizo

CHICKEN

Half chicken, feta brined, caramelized onion yogurt orzo

FAROE ISLAND SALMON

Charcoal grilled with ladolemano, capers, and spanakorizo

LAMB CHOPS

Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled, served with Greek fried potatoes and tzatziki

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts

BEVERAGES

COFFEE & HOT TEA INCLUDED

GROUP MENU

\$105 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPREAD PIKILIA

Traditional Greek spreads including tzatziki, melitazano, and htpiti, served with grilled pita

CRISPY RICE

Tuna, avocado, olive

OCTOPODI

Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil

CRAB CAKES

Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli

SALATA

To be served family style:

HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy

ENTREES

Guest to select one of the following:

JUMBO AFRICAN PRAWNS

Charcoal grilled jumbo African prawns served with ladolemono and spinach rice

CHICKEN

Half chicken, feta brined, caramelized onion yogurt orzo

HALIBUT

Charcoal grilled with ladolemano, capers, vegetable souvlaki and Kalamata olive tapenade

LAMB CHOPS

Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled, served with Greek fried potatoes and tzatziki

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts

BEVERAGES

COFFEE & HOT TEA INCLUDED

GROUP MENU

\$120 PER PERSON PLUS SALES TAXES & FEES



MEZEDES

To be served family style:

SPREAD PIKILIA

Traditional Greek spreads including tzatziki, melitazano, and htpiti, served with grilled pita

CRISPY RICE

Tuna, avocado, olive

GRILLED SHRIMP

Jumbo wild caught Gulf shrimp, charcoal grilled with ladomemono, arugula, and cherry tomatoes

OCTOPODI

Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil

CRAB CAKES

Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli

SALATA

To be served family style:

HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, green peppers, red onions, feta and red wine vinaigrette

ARUGULA SALAD

Arugula, almonds, kefalograviera cheese served with a honey lime dressing

ENTREES

Guest to select one of the following:

PRIME NEW YORK STRIP

12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables

CHICKEN

Half chicken, feta brined, caramelized onion yogurt orzo

HALIBUT

Charcoal grilled with ladolemano, capers, vegetable souvlaki and Kalamata olive tapenade

LAMB CHOPS

Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled, served with Greek fried potatoes and tzatziki

DESSERT

Served Family Style

GREEK DESSERT PLATE

A selection of our house made Greek desserts



BEVERAGES

COFFEE & HOT TEA INCLUDED

RECEPTION MENU

HORS D'OEUVRES

We recommend 1 piece per person of your selections below:

Per Dozen Vegetarian

SPANAKOPITA MANTI \$20

spinach, feta, leeks, tzatziki

TIROPITES \$20

Ricotta, feta cheese wrapped in phyllo dough

CUCUMBER CIRCLES \$12

Cucumbers topped with Greek Spreads

Per Dozen Meat

MINI MEATBALLS \$22

Mini beef & veal meatballs seasoned with mint & oregano, served with marinara & tzatziki

LAMB LOLLIPOPS \$80

Grilled served with tzatziki

MINI CHICKEN SKEWERS \$34

Marinated Chicken served with tzatziki

MINI BEEF SKEWERS \$34

Ground Beef and Veal served with tzatziki

Per Dozen Seafood

CRISPY RICE \$55

Tuna, avocado, crispy rice olive tapenade

GRILLED SHRIMP \$70

Jumbo gulf shrimp tossed with a brandy infused ladolemeno

CHILEAN SEA BASS \$80

Skewers of Chilean sea bass grilled

SPREADS (per pint)

1 pint feeds about 15 guests

TZATZIKI SPREAD \$35

Greek yogurt, cucumbers, garlic, dill, and extra virgin olive oil, served with pita

MELITAZANO SALATA SPREAD \$35

Smoked eggplant, balsamic vinegar, red and yellow peppers, and chopped parsley served with pita

HTPITI SPREAD \$35

Roasted red peppers, feta cheese, and cayenne pepper, served with pita

PLATTERS

1 platter feeds 15-20

VEGETABLE CRUDITE \$150

Cucumbers, peppers, carrots, celery served with tzatziki

CHEESE PLATTER \$200

Feta, Manouri, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread

MEAT & CHEESE PLATTER \$250

Prosciutto, salami, Feta, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread

BEVERAGE MENU PACKAGES

PLUS SALES TAXES & FEES (Available in our semi-private space only)

WINE & BEER PACKAGE

*\$30 PER PERSON FOR 2 HOURS
+ \$10 EACH ADDITIONAL HOUR*

HOUSE WINE – *White, Red*

BEER— *Assorted*

SODA – *Assorted*

CONSUMPTION

*Your guests are invited to order any drink as usual,
and each will be added to the final bill.*

PREMIUM OPEN BAR PACKAGE

*\$50 PER PERSON FOR 2 HOURS
+ \$25 EACH ADDITIONAL HOUR*

(Includes liquor from the well bar)

VODKA (Grey Goose, Tito's)

RUM (Captain Morgan)

GIN (Hendrick's)

BOURBON (Maker's Mark)

TEQUILA (Patron, Casamigos)

HOUSE PROSECCO

HOUSE WINE – *White, Red*

BEER – *Assorted*

SODA – *Assorted*

*(*For a more specific list of alcohol included in this
package please contact your event coordinator*)*